

RECIPES COMPILED BY

MRS. MIRIAM R. HEDRICK

FOR THE CUSTOMERS OF THE

MANILA GAS CORPORATION.

RECIPES FOR MANILA GAS CORP. DAY.

June 1, 1936.



The Ideal Cooking Fuel
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MAGGI'S TOMATO BOUILLON:

4 MAGGI'S BOUILLON CUBES:
crisp crackers.

4 cups boiling water
1 tin VALVITA tomato sauce

Dissolve the bouillon cubes in the hot water and add the tomato sauce. Cook for five minutes and serve hot in bouillon cups with the crackers. Fine for an emergency rainy days.

STUFFED UPO BASKETS:

½ kilo lomo of beef
2 large onions
thick slice stalebread

1 tender green Upo (white squash)
½ tsp DURKEE'S GARLIC SALT
salt and DURKEE'S black pepper

2 tins VALVITA TOMATO SAUCE
½ cup DURKEE'S SALAD OIL

2 eggs
juice of 2 or 3 calamansy
1 tsp SUCHAR REFINED WHITE SUGAR

Grind the meat, then chop with the grated onions, the stale bread crumbled and the raw eggs. Add the garlic salt, pepper and ordinary salt. Cut the upo into 3 inch pieces as shown in lesson, and notch the tops. Scoop out centers leaving a little pulp on the bottom to retain filling. Fill lightly with the prepared meat. Now cut up fine three extra onions and brown in the DURKEE'S OIL, then add the tomato sauce and cook until the sauce is thick. Season to taste. Put in the prepared baskets, add the calamansy juice and sugar, put on cover and when contents begin to boil, reduce gas to SPARE FLAME and cook until vegetable is transparent, about one hour. Serve with boiled rice.

ELECTROLUX RING AND FLOWER SALAD:

1 tin of VALVITA TOMATO SOUP:
salt and DURKEE'S PEPPER TO TASTE
2 tablespoons or more of vinegar
1 tsp DURKEE'S WORCESTERSHIRE SAUCE
1 tin artichoke hearts
lettuce

2 tablespoons SUCHAR REFINED WHITE SUGAR
½ package gulaman
½ tsp. WATSONAL RED COLORING
DURKEE'S MAYONNAISE

Wash the gulaman, then cover it with cold water and cook until completely dissolved. Put the tomato soup and other ingredients in a bowl and pour the hot gulaman mixture in. Wet small ring moulds as shown in the lesson, fill with the tomato mixture and put into the ELECTROLUX GAS REFRIGERATOR TO CHILL. At serving time, line salad platter with lettuce leaves, turn out the rings and an artichoke as shown in lesson. Pipe with cake decorator DURKEE'S MAYONNAISE in the artichoke hearts and serve more mayonnaise in a separate bowl. Very decorative and delicious.

DURKEE'S TAPIOCA PUDDING:

½ package DURKEE'S KOOKEASY TAPIOCA
3 eggs
1 tsp WATSONAL VANILLA FLAVORING
2 tablespoons ROYAL BUTTER

2 cups PET MILK diluted half water
pinch of salt
1 cup SUCHAR WHITE SUGAR

Heat the milk in a saucepan, then pour it over the tapioca which has been soaked in 1 cup of cold water for fifteen minutes. Cook and stir with wooden spoon until tapioca is clear. Separate the eggs and to the well beaten yolks add half the sugar. Beat up the whites and add the rest of the sugar. Cook the egg yolks and sugar with the tapioca for a few minutes over the gas stove, then fold in the beaten whites and sugar and add the flavoring. Pour mixtures into well buttered RED CASEROLE and bake in 375 degree oven for twenty-five minutes or until golden brown. Delicious and healthful for children.

CALUMET PINK AND GOLD CAKE:

¾ cup ROYAL BUTTER
1-½ cups SUCHAR REFINED WHITE SUGAR
¾ cup diluted PET MILK
pinch of salt

yolks of 8 eggs
2-½ cups SOFTASILK CAKE FLOUR
2-½ tsp CALUMET BAKING POWDER

Cream the butter, add the sugar gradually. Beat the egg yolks until thick and lemon colored, and add to butter mixture. Sift the flour with the baking powder and salt three times, then fold in alternately with the diluted milk. Add flavoring. Pour into two greased and floured baking tins and bake at 375 degrees for twenty-five minutes. Put together with boiled frosting to which WATSONAL RED COLORING has been added to get a delicate pink shade. Add a few drops of WATSONAL STRAWBERRY FLAVOR for strawberry taste. Two tablespoons SUCHAR PINEAPPLE JAM added to the boiled frosting makes a delicious filling.

SUGAR BOILED FROSTING:

1-½ cups SUCHAR REFINED WHITE SUGAR
whites of three eggs
STRAWBERRY COLOR AND FLAVORING

1/3 cup hot water
pinch of DURKEE'S CREAM OF TARTAR

Add the sugar to the hot water, then cook until the syrup spins a thread. Beat the whites of the eggs stiff with the cream of tartar then pour over them the syrup in a fine stream, beating constantly until right consistency to spread on cake. Tint as shown on lesson.

USE GAS THE EFFORTLESS FUEL

RECIPES COMP. ED BY

MRS. MIRIAM R. HEDRICK

FOR THE CUSTOMERS OF THE

MANILA GAS CORPORATION.

RECIPES FOR KELLER'S DAY.

June 8, 1936.



The Ideal Cooking Fuel
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MAGGI'S PEA AND SAGO SOUP:

Dissolve two tablets of Maggi's Pea and Sago soup in 6 cups of hot water. Cook over spare flame for thirty minutes until thick and smooth. Add 1 cup hot PET MILK just before serving. Nutritious and filling for rainy weather luncheon.

MAGGI'S RAGOUT OF FRESH TONGUE:

- 1 medium sized fresh beef tongue
- $\frac{1}{2}$ tsp DURKEE'S GARLIC SALT
- 2 cups broth of tongue
- 2 or 3 carrots diced
- 2 tablespoons DURKEE'S OIL
- 1 tin Fontana's mushroom sauce

- 1 onion
- 2 cubes MAGGI'S BOUILLON
- $\frac{1}{2}$ tsp DURKEE'S BLACK PEPPER
- 1 tin green peas
- 1 tsp MAGGI'S SEASONING
- 3 more onions

Place the tongue after it is washed in a pot with hot water and bring to a quick boil for ten minutes. Scrape off the thick outer skin until the tongue is clean. Now cover with fresh water, add 1 tablespoon of the oil, and one onion, the bit of bay leaf, salt and pepper and boil until tender. Begin with full flame under a covered pot, then reduce the heat so that the water is boiling. When tongue can be easily pierced with a fork, remove from the broth and save two cups of that broth to make the sauce. Now make the ragout: Into a Federal enamel saucepan, put two tablespoons of Durkee's oil and cook the 3 onions sliced thin until golden brown. Add the mushroom sauce slowly and blend well. Now dissolve the bouillon cubes in the hot broth and add to the onions and mushroom sauce. Cut up the tongue into neat dice and add to sauce. Cook on spare gas flame after adding the Maggi's seasoning and salt and pepper to taste for at least one hour to reduce the gravy. Add green peas ten minutes before serving. Hot mashed potatoes are nice with this ragout or serve in rice ring as shown in lesson.

CALUMET GRAHAM FLOUR COOKIES:

- 1 cup brown sugar
- 1- $\frac{1}{2}$ cups SPERRY'S GRAHAM FLOUR
- 1 tsp CALUMET BAKING POWDER
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ cup raisins

- 3 tablespoons ROYAL BUTTER
- $\frac{1}{2}$ cup molasses
- 1- $\frac{1}{2}$ cups GOLD MEDAL FLOUR
- $\frac{1}{2}$ tsp baking soda
- 1 tsp WATSONAL VANILLA
- 3 eggs

Cream the butter with the sugar. Add the eggs well beaten, then the molasses alternately with the dry ingredients. Add the raisins and the flavoring. Drop by teaspoon on greased and floured baking sheet and bake at 375 degrees in gas oven for 25 minutes. Fine for children school lunches.

DURKEE'S CHOCOLATE KOOKEASY TAPIOCA: SOUFFLE:

- 2- $\frac{1}{2}$ squares unsweetened chocolate
- 4 tablespoons ROYAL BUTTER
- $\frac{1}{3}$ cup SUCHAR REFINED SUGAR
- 3 egg whites beaten stiffly

- 2 tablespoons DURKEE'S KOOKEASY TAPIOCA
- 3 large egg yolks
- 1 cup PET MILK

Scald the milk, add the chocolate, cut in pieces, then the tapioca and cook in double boiler 15 minutes or until tapioca is clear, stirring frequently. Add the butter and remove from the gas stove. Beat the egg yolks until thick and lemon colored, and add the sugar to them while beating. Add the tapioca mixture slowly stirring well. Cool and then fold in the stiffly beaten egg whites. Turn into buttered red baking casserole and bake at 350 degrees until firm. Takes about an hour to bake.

CALUMET CRUMB CAKE: VANILLA SAUCE:

- 1 cup fine sifted dried bread crumbs
- pinch of salt
- 5 eggs

- 1 tsp CALUMET BAKING POWDER
- 1 tsp WATSONAL VANILLA FLAVORING
- 1 cup SUCHAR REFINED WHITE SUGAR

- For sauce: 1 tablespoon ROYAL BUTTER
- 2 tablespoons corn starch
- $\frac{1}{4}$ cup SUCHAR REFINED WHITE SUGAR
- 1 tsp WATSONAL VANILLA FLAVORING

- 2 cups boiling water
- or PET MILK DILUTED
- 1 tablespoon rum

Melt the butter, add the cornstarch mixed with the sugar and the boiling milk or water. Boil until smooth and thoroughly cooked. Add flavoring, strain and serve hot in a separate bowl with the baked crumb cake.

Separate the eggs. Beat up the yolks until thick and lemon colored, then beat up the whites until stiff and add the sugar gradually. Combine the yolks and whites and then fold in the crumbs which have been sifted with the baking powder and salt. Add flavoring and baked in greased and floured tube pan for 35 minutes. Sauce may be poured on cake if so desired. Where rum is used for flavoring this is necessary.

USE GAS THE EFFORTLESS FUEL

RECIPES COMPILED BY

MRS. MIRIAM R. HEDRICK

FOR THE CUSTOMERS OF THE

MANILA GAS CORPORATION.

RECIPES FOR ZUELLIG DAY:

August 26, 1936.



The Ideal Cooking Fuel
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MAGGI'S MOCKTURTLE SOUP:

2 tablets MAGGI'S MOCKTURTLE SOUP

6 cups boiling water

Crumble the tablets in a small bowl, add a little cold water and stir into a smooth paste. Add this paste to the boiling water and cook on spare flame for 30 minutes. A deliciously flavored soup.

SPERRY'S TAMALE LUNCH:

1 kilo lomo of beef

2 cups SPERRY'S YELLOW CORNMEAL

1-½ cups pitted olives

1 tsp DURKEE'S GARLIC SALT

grated cheese

1 tin of whole kernel corn

3 onions

6 cups boiling water

1 large tin tomatoes HUME

6 tablespoons DURKEE'S SALAD OIL

1 tsp MAGGI'S SEASONING

DURKEE'S PEPPER

2 tsp CHILI POWDER DURKEE

Fry the minced onions in the hot oil in a covered skillet until light brown, then add the meat ground, 1-½ tsp salt, shake of pepper and the chili powder and stir around until meat and onions are a nice dark brown. Add the tomatoes slowly, then the ripe olives which have been cut away from the seed, the Maggi's seasoning and more salt if necessary. Cook with cover on for about 1-½ hours until sauce is thick. Have the water boiling, stir in the cornmeal and two tsp of salt and stir slowly to have a smooth mash. Cook for about 15 minutes. When mash is cooked, line the sides and bottom of red casseroles with layer of the cornmeal, then put in the meat mixture to which the corn has been added, then put a top layer of the corn meal again. Bake in slow oven, about 350 degrees for another hour. Fifteen minutes before removing from oven, sprinkle top with grated cheese and serve from the casserole. This dish is even better if made the day before and then re-heated.

CALUMET LAGUNA COCONUT PIE:

PIE PASTE: 2 cups GOLD MEDAL FLOUR

½ tsp salt

¼ cup ROYAL BUTTER

1 egg

½ tsp CALUMET BAKING POWDER

2 tablespoons shortening

1 tsp. SUCHAR refined white sugar

Sift and mix the dry ingredients, then cut in the cold shortening with two knives or pastry blender until like coarse meal, then put together with just enough ice water to make a ball of dough. Put into the ELECTROLUX GAS REFRIGERATOR to chill thoroughly. Roll out lightly on floured board to fit glass pie plate and add a narrow strip of dough to edge. Prick the bottom and print with fork around edge as shown in lesson. Brush all over with slightly beaten egg. Bake in 400 degree oven for first fifteen minutes after filling has been put in, then decrease heat to 375 to cook custard.

COCONUT FILLING:

1 cup grated fresh coconut

3 eggs

1 cup SUCHAR REFINED WHITE SUGAR

3 tablespoons butter

pinch of salt

3-½ tablespoons SOFTASILK CAKE FLOUR

3 extra tablespoons white sugar

1 tsp WATSONAL VANILLA

2 cups diluted PET MILK

¼ tsp CALUMET BAKING POWDER

Scald the milk. Mix the cup of sugar and flour and stir into warm milk and cook until thick. Then add the butter, salt and the grated coconut and the well beaten egg yolks. Cook for a minute or two to set this mixture. Pour into the unbaked pie crust and bake in gas oven for 25 minutes or more until custard is set. Make a meringue of the egg whites and sugar adding the baking powder to the last tablespoons of sugar while beating to the meringue. Put on by large spoonfuls as shown on top of baked filling and return to warm oven to brown delicately.

CALUMET RAISIN DELIGHTS:

1/3 cup ROYAL BUTTER

2 eggs

½ tsp WATSONAL VANILLA FLAVORING

1-½ tsp CALUMET BAKING POWDER

½ cup PET MILK DILUTED

1 cup SUCHAR REFINED WHITE SUGAR

1-½ cups SOFTASILK CAKE FLOUR

1 cup seedless raisins

pinch of salt

Cream the butter and add the sugar gradually. Add the well beaten eggs. Add the milk and the flour alternately. Be sure to sift the flour and baking powder and salt three times. Mix well, add the vanilla and the floured raisins and bake in the AGUINALDO PAPER CUPS for 25 minutes at 375 degrees. Children love these little cakes and they are fine for lunch.

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RECIPES COMPILED BY

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RECIPES FOR KELLER'S DAY:

September 9, 1936.



The Ideal Cooking Fuel
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MAGGI'S LUNCHEON ROLL:

For the paste:

2 cups GOLD MEDAL FLOUR
3 tsp CALUMET BAKING POWDER
½ cup ROYAL BUTTER

1 tsp salt
¾ cup diluted PET MILK
2 eggs

Sift the flour with the baking powder and the salt, then cut in the butter with two knives or pastry blender. Add cold milk which has been mixed with slightly beaten eggs. Form a soft dough and place in Electrolux to chill while preparing the meat filling as follows:

MEAT FILLING:

1-½ cups ground meat

1 tablespoon parsley chopped

1 Maggi's bouillon cube dissolved in one cup hot water for broth

½ tsp DURKEE'S GARLIC SALT

DURKEE'S PEPPER and salt

1 tsp MAGGI'S SEASONING

2 onions

½ cup DURKEE'S SALAD OIL

Grind the onions and fry until golden brown in the hot oil in covered saucepan. Add the ground meat, about ½ kilo of beef and saute and turn about until browned. Add the salt pepper and Maggi's seasoning, also the garlic salt. Add the Maggi's bouillon and cook until meat has a rich gravy. Add 1 tablespoon flour to meat while cooking to bind the mixture. When done, cool slightly and proceed to make the roll. Sprinkle flour on pastry board and roll out the chilled paste ¼ inch in thick. Spread the meat mixture as shown in lesson, roll out neatly with spatula and close the ends to keep in filling. Brush top with a little of the egg and milk mixture and bake at 400° degrees F. for 35 minutes. Serve whole at the table then cut in slices. The filling may be made at one time, then baked just in time for lunch.

MAGGI'S WINDSOR SOUP:

2 tablets MAGGI'S WINDSOR SOUP

1 tsp chopped parsley

6 cups hot water

Crumble the tablets into a small bowl, then add a little warm water to form a smooth paste. Add to boiling water and cook for half an hour until thick. Ten minutes before serving, add the parsley which should be chopped into a paste. Serve hot in soup plates accomplished by thin dry toast.

BISQUICK PANCAKES:

2 cups BISQUICK FLOUR

3 eggs

1-½ cups diluted PET MILK

Sift Bisquick thru wire sieve. Beat up the eggs separately then mix together and add the milk. Combine with the Bisquick flour folding in with spatula and mix until smooth. Bake on lightly greased flat griddle on gas flame. One kitchen mixing spoon makes a nice sized pan cake. Bake until bubbles appear, then turn over *only once*. Serve with honey or SUCHAR SYRUP made by cooking 2 cups SUCHAR WHITE REFINED SUGAR with one cup hot water until thick syrup stage is reached. Add one teaspoon WATSONAL VANILLA and store in glass jar in the Electrolux for future use. Three pancakes with ROYAL BUTTER IN BETWEEN MAKE ONE GOOD SERVING.

CALUMET SUGAR COOKIES:

2-¼ cups SOFTASILK CAKE FLOUR

¼ tsp salt

¼ tsp DURKEE'S NUTMEG

½ tsp WATSONAL VANILLA

½ cup ROYAL BUTTER

3 small eggs

1-½ tsp CALUMET BAKING POWDER

1-½ tsp grated lemon rind

1 cup SUCHAR REFINED WHITE SUGAR

1 tablespoon PET MILK undiluted

Sift the flour with the baking powder, salt and nutmeg. Add the lemon rind to butter and cream thoroughly. Now add the sugar gradually and cream until light and fluffy. Add well beaten eggs and the Pet milk, then add the flour gradually mixing well. Chill in the Electrolux until firm enough to roll. Roll out on floured board about 1/8 inch thick and sprinkle with sugar. Cut with fancy cookie cutters and bake on cookie sheet at 400 degrees F for 10 minutes. Decorate with pills nuts as shown in lesson.

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RECIPES COMPILED BY

MRS. MIRIAM R. HEDRICK

FOR THE CUSTOMERS OF THE

MANILA GAS CORPORATION.

RECIPES FOR MANILA GAS CORPORATION DAY:

September 16, 1936.



The Ideal Cooking Fuel

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MAGGI'S TOMATO BOULLION:

2 cubes MAGGI'S BOULLION
1 cup hot water

1 tin All Good Tomato juice
few drops DURKEE'S WORCESTERSHIRE SAUCE

Dissolve the cubes in the hot water. heat the tomato juice in a double boiler, then combine with the prepared bouillon. Add the Worcestershire sauce and serve hot. Very bracing and a fine pick up after shopping fatigue.

DURKEE'S SHRIMPS ON TOAST:

1 tablespoon GOLD MEDAL FLOUR	½ cup tomato ketchup
3 dozen shrimps	2 tablespoons ROYAL BUTTER
1 bunch of parsley	white wine 1 glass
1 tsp DURKEE'S WORCESTERSHIRE SAUCE	½ tsp DURKEE'S PAPRIKA
2 bunch of Baguio leeks	

Boil fresh shrimps in salted water for about ten minutes. Remove heat and shells and the intestinal vein along the back. Strain the liquor and save it for the sauce. Cut up the white part of the leeks and fry in the butter until golden brown and tender. Chop up the parsley fine and add to the leeks, then the tomato ketchup. Simmer on spare GAS FLAME adding a little shrimp liquor to make the gravy. Mix one tablespoon of GOLD MEDAL FLOUR with a little of the shrimp liquor add to the onions and ketchup to thicken the gravy. Now add the peeled shrimps and the wine and salt and pepper if necessary.

Toast slices of white bread, butter them while hot and arrange on serving platter. On each piece of toast, place two or more tablespoons of the shrimp mixture and keep hot until serving time.

CALUMET FAIRY CAKE:

6 eggs	1-¼ cups SOFTASILK CAKE FLOUR	3 tablespoons cold water
1 tsp CALUMET BAKING POWDER		1 tsp lemon juice and a little lemon rind
1 cup SUCHAR REFINED WHITE SUGAR		

Separate the eggs and beat the yolks until thick and lemon colored. Beat the whites until stiff, folding in a little sugar at a time, then adding the egg yolks alternately. Sift the flour three times with the baking powder and fold in LIGHTLY with spatula adding lemon juice and rind. Bake in greased and floured cake tin at 375 degrees for 35 to 40 minutes. Use tube cake tin. Serve with chilled BEAR BRAND SLEDGE WHIPPING CREAM. This cream is slightly sweetened and is excellent for shortcakes or other desserts.

DELICIOUS GOLD MEDAL GINGERBREAD:

½ cup ROYAL BUTTER	½ cup SUCHAR REFINED WHITE SUGAR
1 cup molasses	2-½ cups SOFTASILK CAKE FLOUR
1 tsp DURKEE'S CINNAMON	1 teaspoon DURKEE'S GINGER
1 tsp WATSONAL FLAVORING	1 cup hot water
2 eggs	1-½ tsp baking soda
	SLEDGE WHIPPING CREAM

Cream the butter and the sugar. Add the well beaten eggs, molasses and fold in the flour mixed with the spices. Now add the hot water gradually. This makes a very thin batter. Bake at 325 degrees for 40 minutes. Cut in large squares in the pan and serve each piece with a spoonful of the SLEDGE WHIPPING CREAM. Delicious for tea or supper. This makes a gingerbread 8" x 8". Grease and flour the pan before pouring in the batter. A slow oven makes good gingerbread. Chill the SLEDGE WHIPPING CREAM in the ELECTROLUX GAS REFRIGERATOR FOR SEVERAL HOURS BEFORE USING FOR BEST RESULTS.

DURKEE'S TAPIOCA DELIGHT:

1 pkg. Durkee's Kookeasy Tapioca	1 tsp Watsonal Vanilla
1 tin Pet Milk	2 cups cold water
4 eggs	1 can extra water
pinch of salt	2 cups Suchar refined white sugar
2 tbs Royal butter	

Put tapioca in large cooking pot with 2 cups water to soak for a few minutes, then set over gas flame to cook stirring constantly. Add the Pet milk and extra tin of water. Continue cooking and stirring until tapioca is clean. Separate eggs. Add to well beaten egg yolks one cup sugar and stir in hot tapioca, cooking only for a few minutes more. To egg whites well beaten add 1 more cup sugar. Fold in tapioca mixture, which has been removed from fire. Put in buttered baking dish, dot with butter and shake of cinnamon and nutmeg. Bake at 375°F. until golden brown. Good served hot or cold.

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RECIPES COMPILED BY

MRS. MIRIAM R. HEDRICK

FOR THE CUSTOMERS OF THE

MANILA GAS CORPORATION.

RECIPES FOR CALUMET DAY:

September 23, 1936.



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MAGGI'S ITALAIN PASTE SOUP:

2 tablets MAGGI'S ITALIAN PASTE SOUP

6 cups hot water

Crumble the tablets in a small bowl, then mix to a paste with a little water. Add to the boiling water and cook for 30 minutes on spare gas flame. Serve hot.

DURKEE'S CURRIED EGGS in Rice ring:

1 doz. hard cooked eggs

1 hot pepper

3 onions

DURKEE'S SALAD OIL

1 tsp DURKEE'S GARLIC SALT

DURKEE'S CURRY POWDER

milk from two large coconuts

1 Maggi's boullion cube dissolved in 1 cup hot water

First prepare the coconut milk. Grate the coconuts and pour on 1-½ cups hot water. Knead the coconut until the milk is obtained then strain liquid thru fine wire sieve. Let this milk stand and use only top cream for cooking. Grind the onions and fry in the oil until tender and brown, then add the curry powder and garlic salt and brown carefully, adding the Maggi's boullion gradually to keep from burning. When the boullion is all used, then begin using the coconut cream by spoonful. Make a thick curry sauce. Add salt to taste and the hot chili if desired. Have the eggs hard cooked and halved. Drop into this sauce and simmer gently over spare flame for half an hour or more. Butter a large ring mould then pat in firmly cooked white rice. Unmould on large platter and fill center with the curried eggs. Garnish outside of ring with marinated cucumbers.

MARINATED CUCUMBERS:

Wash three Baguio cucumbers. Cut off tops and rub for a minute to extract bitter part, then peel and slice into cold water to remain crisp. Put into the gas Electrolux Refrigerator until half an hour before serving time. In a cup mix 2 tablespoons vinegar 1 tsp sugar, salt and pepper, a few drops of DURKEE'S WORCESTERSHIRE SAUCE and 2 tab. DURKEE'S OIL. Mix with fork or small egg beater and pour over drained cucumbers.

CALUMET CHOCOLATE CREAM PIE:

CALUMET PIE PASTE: 1-½ cups chilled SOFTASILK CAKE FLOUR
1 tsp CALUMET BAKING POWDER 1 tsp salt
1 tsp SUCHAR REFINED WHITE SUGAR
¾ cup ROYAL BUTTER ice water

Sift the flour which has been in the Electrolux Refrigerator for half an hour or more with the salt and baking powder and sugar. Cut in the butter with the wire pastry blender. Add just enough ice water to hold paste together and roll out on lightly floured board. Fit a pie plate loosely. Trim edges and build up an extra rim as shown in lesson. Brush all over with beaten egg and bake in 40° degree oven until brown. Now make the filling:

FILLING FOR CHOCOLATE PIE:

3 eggs 1 cup SUCHAR WHITE SUGAR 1 tsp WATSONAL VANILLA
4 tablespoons SOFTASILK FLOUR 1 tsp ROYAL BUTTER
2 tablespoons cornstarch pinch of salt
2 squares bitter chocolate 3 cups diluted PET MILK

Beat the egg yolks well, then add the sugar gradually. Melt the chocolate over hot water. Make a smooth paste by adding a little of the milk to the cornstarch and flour. Scald the remaining milk and stir a little at a time into the egg and flour mixture. Then cook all together stirring constantly until thickened. Add the vanilla and butter and cool slightly. Pour into baked pie shell. Cover with meringue made by beating the egg whites with 4 tablespoon of Suchar refined white sugar. To the last spoon of sugar add ¼ tsp Calumet baking powder. Put large spoonful of meringue on the chocolate filling and bake in moderate oven until delicately browned.

CALUMET MYSTERY COOKIES:

5 egg whites 2 cups SUCHAR REFINED WHITE SUGAR
1 tsp CALUMET BAKING POWDER 1 package Rice crispies
1 tsp WATSONAL VANILLA

Beat the egg whites until stiff then add the sugar gradually while beating constantly. Add the baking powder to the last spoonful of sugar. Fold in the crispies and the flavoring. Grease and flour a cookie sheet and drop by spoonful. Bake in 300 degree oven until delicately browned.

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RECIPES COMPILED BY

MRS. MIRIAM R. HEDRICK

FOR THE CUSTOMERS OF THE

MANILA GAS CORPORATION.

RECIPES FOR JULY 20, 1938.



The Ideal Cooking Fuel
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MAGGI'S CREAM OF SCOTCH BROTH:

2 tablets MAGGI'S SCOTCH BROTH 5 cups hot water
1 cup NESTLE FULL CREAM POWDERED MILK

Crumble the soup tablets into a small bowl, then stir into a paste with a little water. Heat the rest of the water and dissolve the NESTLE POWDERED MILK into it, beating vigorously with an egg beater. Heat the prepared milk and cook the soup paste in the milk, on spare gas flame for 20 minutes. Children thrive on this easily made, nutritious soup.

MAGGI'S MOCK BUCK:

4 pork tenderloins 1 kilo lomo of beef or round steak
1 cup stale bread 3 raw eggs 1 large onion salt to taste
DURKEE'S WHITE PEPPER 1 tsp MAGGI'S SEASONING
2 MAGGI'S BOULLION CUBES 2 cups hot water ½ cup DURKEE'S SALAD OIL
GOLD MEDAL FLOUR a little DURKEE'S GARLIC SALT

Grind the onion, then the lomo of beef and chop together with the bread squeezed out of water and the raw eggs, salt and pepper, until smooth and free from lumps. Split the pork tenderloins and divide the meat filling to make two "Ducks". Lay one tenderloin on the board, put the filling on, shape and cover with the other as shown in lesson, either sewing neatly or tie up with white string. Roll in flour which has been seasoned with the garlic salt, salt and pepper, and fry the "Ducks" in the hot DURKEE'S OIL. Turn over to brown nicely, then lower the gas flame, and add the MAGGI'S bouillon cubes dissolved in the hot water gradually as the gravy evaporates. The MAGGI'S SEASONING should be added to the chopped meat filling for delicious flavor.

SOFTASILK Caramel CAKE:

4 eggs 1-½ cups white sugar ½ cup butter
2-½ cups SOFTASILK CAKE FLOUR ¾ cup cold water with
pinch of salt 4 tablespoons Caramel syrup
1 tsp WATSONAL VANILLA FLAVORING 2-½ tsp Calumet baking powder

Sift the flour before measuring, then sift again with the baking powder and the salt. Cream the butter with the sugar and when light, add the egg yolks well beaten, then the flour, alternately with the water into which the caramel syrup has been stirred. Fold in the stiffly beaten whites, then the vanilla flavoring. Pour this batter into a square greased and floured cake pan and bake at 375 degrees for 35 minutes. Cover with SEVEN MINUTE KARO ICING to which 4 tablespoons of the special Caramel syrup have been added.

SPECIAL CARAMEL SYRUP is made by cooking two cups of white sugar in an iron frying pan without any water on SPARE GAS FLAME, stirring continuously to prevent burning, then when syrup has formed, add ¾ cup hot water after removing pan from stove. Stir, then cook again for five or ten minutes until hot water has been absorbed. Keep in a jar, as amount will make several cakes or can be used for flavoring desserts or icecream.

SEVEN MINUTE KARO FROSTING is made by combining 2 egg whites, unbeaten with 5 tablespoons of water, 1-½ cups white sugar and 1-½ tsp of Karo light syrup in the red label can. Put in top of double boiler and beat with rotary egg beater until well mixed, then place on top of rapidly boiling water and cook seven minutes, stirring constantly with the rotary egg beater. The frosting should stand in peaks. Remove from the hot water and add one teaspoon WATSONAL VANILLA and beat until cool and thick enough to spread.

DELICIOUS GOLD MEDAL CASUY NUT COOKIES:

½ cup butter 2 cups white sugar 4 cups GOLD MEDAL FLOUR
4 tsp CALUMET BAKING POWDER 8 egg yolks ½ tsp WATSONAL ALMOND
casuy nuts extra white sugar FLAVORING

Cream the butter with the sugar, then add the egg yolks beaten. Sift the flour with the baking powder and a pinch of salt and add to creamed mixture. Add the Almond flavoring. Take the stiff batter by teaspoonsful and roll into small balls, then dip into extra sugar in saucer. Place on greased and floured cookie sheet and press casuy nuts on top, flattening them with a glass tumbler and bake at 375 degrees for 20 minutes. If desired to make richer cookies, ¼ cup of the nuts chopped may be added to the dough.

Try feeding young children with 2 tablespoons of DURKEE'S KOOKEASY TAPIO-CA, cooking it until transparent in 2 cups of prepared NESTLE MILK. Add a little sugar to sweeten. In this way, the necessary milk for daily food will be welcomed by the child. PREPARE A FULL QUART OF FRESH RICH MILK EACH MORNING by dissolving 1 cup of the NESTLE FULL CREAM POWDERED MILK in 4 cups of water, using a rotary egg beater to dissolve it. Encourage the children to help themselves to this milk. It is a body builder and will help them overcome children's ailments and give them strong healthy bodies.

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RECIPES COMPILED BY

MRS. MIRIAM R. HEDRICK

FOR THE CUSTOMERS OF THE

MANILA GAS CORPORATION.

RECIPES FOR JULY 27, 1938.



The Ideal Cooking Fuel
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MAGGI'S CREAM OF WINDSOR SOUP:

2 tablets MAGGI'S WINDSOR SOUP 6 cups hot water
1 cup NESTLE' FULL CREAM POWDERED MILK

Just crumble the tablets into a small bowl; stir into a smooth paste with a little of the hot water. Cook with four cups of the hot water for 30 minutes on spare gas flame. Prepare the Nestle milk with the remaining hot water and add to the hot soup just before serving. This makes an ideal start for the noon day meal for children and adults.

DURKEE'S CHICKEN AND BEANS:

1 young chicken 3 onions 2 tins VALVITA BAKED BEANS
 $\frac{1}{2}$ cup LIGO TOMATO KETCHUP 2 tablespoons DURKEE'S SALAD OIL
1 bit of bay leaf DURKEE'S $\frac{1}{2}$ tsp DURKEE'S GARLIC SALT
GOLD MEDAL FLOUR salt and DURKEE'S PEPPER to taste

Joint the chicken and roll in seasoned flour. Fry lightly in the hot DURKEE'S OIL and remove each piece from the pan as done. In the same oil, fry the thinly sliced onions until golden brown, then add the chicken and the tomato ketchup and bay leaf and a little hot water to cover the chicken. Stew on spare gas flame until chicken is tender, then add the baked beans and cook for another half hour. Add salt and pepper if necessary.

SOFTASILK MARASCHINO WHITE CAKE:

$\frac{1}{2}$ cup butter 1- $\frac{1}{2}$ cups white sugar 2 cups SOFTASILK CAKE FLOUR
pinch of salt 2 tsp CALUMET BAKING POWDER
 $\frac{1}{4}$ cup NESTLE' full cream powdered milk dissolved in 1 cup cold water
 $\frac{1}{2}$ tsp WATSONAL ALMOND FLAVORING whites of five eggs

Cream the butter and add half the sugar while stirring constantly. Sift the flour three times with the baking powder and the salt, and add alternately with the prepared milk. Add the flavoring. Beat up the egg whites stiff but not dry adding the half cup of sugar gradually, then fold into the cake batter with a spatula. Bake in two small round greased and floured cake tins at 375 degrees in a heat regulated gas oven. When done, cool on cake racks and put together with MARASCHINO FROSTING.

KARO MARASCHINO FROSTING:

2 egg whites unbeaten 1- $\frac{1}{2}$ cups white sugar
 $\frac{1}{4}$ cup maraschino cherry juice 1- $\frac{1}{2}$ tsp KARO RED LABEL SYRUP
1 teaspoon lemon juice pinch of salt
1 tablespoon sugar 20 maraschino cherries

Cut up the cherries and leave to the last. Combine the egg whites, salt, sugar, cherry juice and KARO SYRUP. Place in double boiler over rapidly boiling water and stir constantly with rotary egg beater until frosting hands in peaks. Remove from the hot water, beat some more, then add the cherries and spread on layers and top of the white cake. This makes a delicately tinted pink icing.

NESTLE OATS SPECIAL COOKIES:

2 cups NESTLE' OATS 1- $\frac{1}{4}$ cups GOLD MEDAL FLOUR
1 tsp CALUMET BAKING POWDER $\frac{1}{2}$ tsp salt
1 tsp baking soda $\frac{1}{2}$ cup chopped nuts
1 cup raisins $\frac{1}{2}$ cup butter or shortening 1- $\frac{1}{4}$ cups sugar
2 eggs or 4 egg yolks 6 tablespoons KARO SYRUP BLUE LABEL
1 tsp WATSONAL VANILLA FLAVORING

Cream the butter and the sugar. Add the well beaten eggs and the KARO SYRUP and blend well. Sift the oats, flour, soda and baking powder and the raisins and nuts. Combine all together and add flavoring. Drop by teaspoons a little apart on a greased and floured baking sheet and bake at 350 degrees for 15 minutes.

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RECIPES COMPILED BY

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FOR THE CUSTOMERS OF THE

MANILA GAS CORPORATION.

RECIPES FOR AUGUST 10, 1938.



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MAGGI'S MOCKTURTLE SOUP:

2 tablets MAGGI'S MOCKTURTLE SOUP

6 cups hot water

Simply crumble the soup tablets into a small bowl and form into a paste with a little of the water, then add to the rests of the water, and cook for twenty-five minutes on spare gas flame. Serve with thin crisp crackers.

BONED FILLETS OF CHICKEN a la DURKEE:

3 young chickens

4 or 5 eggs

sifted dried bread crumbs

salt DURKEE'S WHITE PEPPER

few drops DURKEE'S WORCESTERSHIRE SAUCE

DURKEE'S SALAD OIL

½ cup GOLD MEDAL FLOUR

mushrooms

Each chicken makes only four fillets or cutlets, so figure accordingly for the number to be served. Select young fowls, and have them dressed and chilled in the ELECTROLUX GAS REFRIGERATOR for several hours or better overnight. Remove the legs whole as shown in lesson and cut out the leg bones so that meat will be in a neat piece. With a sharp knife, remove either side of breast as shown, discarding the loose skin. Chop each cutlet lightly, then season with the DURKEE'S WORCESTERSHIRE SAUCE, salt and pepper and cover with the bread crumbs. Lay on flat dish until half an hour or so before serving time. Beat the whole eggs lightly, and dip each fillet so that it will be completely covered by the egg. Heat the DURKEE'S SALAD OIL and have enough to cover the bottom of the frying pan, then fry the cutlets carefully to a golden brown color. When all are done, take away all except three or four tablespoons of the oil in the pan and add to it the flour and cook until well blended and light brown, then form into a gravy with some of the broth made by cooking the skeleton of the chickens in water to cover, and adding one carrot, one onion and a stalk of celery for flavoring. Enough chicken broth may be made to serve four besides making gravy from bones in above recipe. Serve with hot mashed potatoes and buttered green peas or beans.

SOFTASILK JAM SCONES:

2 cups SOFTASILK CAKE FLOUR

2 tsp. CALUMET BAKING POWDER

2 tablespoons white sugar

½ tsp salt

2 eggs

5 tablespoons NESTLE' PREPARED MILK

1 tsp WATSONAL VANILLA

1 small tin plum or quince jam

1 extra egg add some DURKEE'S CINNAMON

4 tablespoons shortening

Sift the flour measuring. Measure again and sift with the baking powder, sugar and salt. Cut the chilled shortening into the flour with the pastry blender or two knives, working lightly and quickly. Beat the whole eggs until light, add the milk and vanilla and mix with the flour. Toss out on floured board and pat with floured hands to ½ inch thickness. Cut into 9 or 12 squares. Into each square, put one spoonful of the jam and fold the dough over, pressing the edges. Brush tops with the extra egg, then sprinkle with the sugar and cinnamon mixture. Bake in a hot oven, 450 degrees, for 12 to 15 minutes. These are delicious served with M. J. B. Coffee made as follows:

DELICIOUS M. J. B. COFFEE:

Measure the water in a standard measuring cup, then pour into a coffee filter as shown. For each cup of water, put one tablespoon of fresh VACUUM PACKED M. J. B. coffee in the top part of the filter. Place the glass filter on top of the gas flame and let the water boil until it slowly fills the top part. Then shut off the gas flame and the coffee will drop back into the bowl. Remove top and serve with hot NESTLE' PREPARED MILK. This really is delicious coffee.

NESTLE BREADCRUMB CUSTARD PUDDING:

1 cup NESTLE' PREPARED FULL CREAM POWDERED MILK

4 cups hot water

4 egg yolks

4 egg whites

2 cups dried bread crumbs

1 cup white sugar

2 tsp WATSONAL VANILLA FLAVORING

1 tablespoon butter

Strawberry jam, optional

First prepare the NESTLE' milk by dissolving it in a bowl with the water and beating with a rotary egg beater. Heat this milk to scalding point and melt the butter in it. Pour this hot milk over the bread crumbs in a large bowl. Let the mixture cool somewhat. Beat the egg yolks with the sugar until thick and lemon colored and fold them into the crumb milk mixture. Bake in a buttered glass pudding dish at 350 degrees until set, about 40 minutes. Remove from oven and spread top with the jam, then top with meringue made by beating the egg whites stiff with 2 tablespoons of sugar to each egg and a few drops of the flavoring. Return to oven to delicately brown the meringues. Serve either hot or cold.

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RECIPES FOR AUGUST 17, 1938.



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MAGGI'S CREAM OF RICE SOUP:

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|-----------------------------|--|
| 4 cubes of MAGGI'S BOULLION | ½ cup rice cooked very soft |
| 2 cups of the rice water | ¼ cup NESTLE FULL CREAM POW-
DERED MILK |
| 1 teaspoon butter | 1 cup cold water |
| ½ tsp chopped parsley | |

Wash the rice and cook until very soft. Measure the two cups of rice water and dissolve the bouillon cubes in it. Dissolve the NESTLE milk in the one cup of cold water and add to the rice water and bouillon mixture and the rice and cook for twenty minutes more with the parsley and the butter. Pass thru wire sieve and serve in small bowls. This is a good soup for children and convalescents.

CHICKEN SALAD A LA DURKEE:

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|-------------------------------|---|
| 2 cups cold cooked chicken | 1 cup cold diced potatoes |
| 1 cup celery cut fine | 1 tin of LIGO GREEN PEAS |
| 1 tin LIGO STRING BEANS | 1 jar of DURKEE'S MAYONNAISE or 2
glasses of DURKEE'S SANDWICH
SPREAD |
| 1 head lettuce or
escarola | 3 or 4 hard cooked eggs |
| 1 tin asparagus | DURKEE'S WHITE PEPPER & PAPRIKA |

Cook the chicken the day before, using only enough water to cover and in the water, add one large onion, one or two carrots and a few of the celery leaves. Cook until tender, then place in the ELECTROLUX GAS REFRIGERATOR to chill thoroughly. Have all the ingredients cold. Dice the potatoes neatly, drain the canned vegetables, mix with the finely cut celery and the chicken cut into neat pieces and mix lightly with the DURKEE'S MAYONNAISE. Season to taste with extra salt and pepper and place on a round platter surrounded with lettuce or escarola. Decorate with the asparagus and hard cooked eggs. Do not use beets in Chicken salad as they discolor the white meat and make it unattractive. If you desire beets, leave them on the outside for garnish only. Sliced tomatoes or tomato rings made with gulaman base may be effectively. Be sure to have everything very cold and crisp. Sprinkle with the Durkee's Paprika on top.

SOFTASILK APRICOT JAM ROLL:

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|----------------------------------|----------------------------|-----------------------------|
| 5 eggs | 1 cup SOFTASILK CAKE FLOUR | 1 tsp CALUMET BAKING POWDER |
| 1 tsp WATSONAL VANILLA FLAVORING | | 1 small tin Apricot jam |

Separate the eggs. Beat the whites until stiff, adding one yolk and one tablespoon of sugar until all are used. Sift the flour three times with the baking powder and a pinch of salt, then fold with spatula into the egg and sugar mixture. Add the flavoring. Pour this batter on to a shallow cake tin, greased, papered, greased and floured and baked at 400 degrees for 15 minutes only. Turn out on a clean tea cloth, dusted with powdered sugar, spread with the jam and roll up in the napkin until cool. Cut in inch slices to serve.

LIGO APRICOT AND PRUNE CAKE:

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| 2 tablespoons butter | 1 cup brown sugar | 1 tin LIGO APRICOTS |
| 18 cooked prunes | 1 tsp CALUMET BAKING POWDER | pinch of salt |
| 1-¾ cups SOFTASILK | 4 tablespoons cold water | |
| 4 eggs | 1 cup white sugar | 1 tsp WATSONAL VANILLA |

Use an iron skillet or a heavy aluminum cake mould. Heat the butter in it, then melt the brown sugar and arrange the apricots and pitted prunes in neat design on the butter sugar mixture. Remove from the gas range. Sift the flour with the baking powder and the salt. Separate the eggs. Beat the whites stiff, then put in one yolk at a time and one spoon of sugar until all are used. Fold in the sifted flour alternately with the cold water, then add the flavoring. Pour this batter on top of the fruit and bake at 375 degrees in a MAGIC CHEF GAS OVEN for 35 to 40 minutes. Invert on a round plate and serve with NESTLE WHIPPING CREAM chilled for several hours in the Electrolux.

USE KARO SYRUP AS A DAILY SPREAD FOR BREAD AND HOT CAKES. Also on fruit fritters or anywhere a syrup is required. KARO IS IDEAL FOR MIXING WITH BABY'S MILK.

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RECIPES FOR AUGUST 24, 1938.



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MAGGI'S CREAM OF GREEN PEA SOUP:

2 tablets MAGGI'S GREEN PEA SOUP 5 cups water
1 cup NESTLE POWDERED FULL CREAM MILK 1 extra cup water

Crumble the soup tablets into a small bowl, then form into a smooth paste with the one cup of water. Dissolve the Nestle' milk in the five cups of water and bring to boiling point. Add the soup to the hot milk and cook for twenty-five minutes. A delicious thick invigorating soup results. Children will ask for more and get their ration of milk in this way.

DURKEE'S CHICKEN A LA GRIEGA:

2 young chickens ½ cup DURKEE'S SALAD OIL 3 small onions
3 green or red sweet peppers 1 tsp DURKEE'S GARLIC SALT
1 tin VALVITA TOMATOES salt to taste DURKEE'S WHITE PEPPER
1 dozen large green olives, or 1 cup small Spanish olives.
1 cup GOLD MEDAL FLOUR

Clean the chicken the night before using and salt lightly inside. Keep in the ELECTROLUX GAS REFRIGERATOR until needed. Wash inside and join the chicken neatly and roll each piece in flour seasoned with the DURKEE'S GARLIC SALT, salt and pepper. Fry the pieces in the hot salad oil and remove them as done. In this same oil brown the thinly sliced onions and the peppers cut in strips, then add the tomatoes, passed thru a wire sieve. Cook for a few minutes, then add the chicken and the olives and cook with cover over spare gas flame for one hour, or until the chicken is tender when pierced with a fork. Serve with boiled rice.

TARTAR SAUCE FOR BOILED FISH or SHRIMPS a la DURKEE:

1 doz. or more large boiled shrimps 3 hard cooked eggs
lettuce for garnish 1 glass of DURKEE'S SANDWICH SPREAD

Boil the fresh shrimp in salted water until they turn color, then remove immediately from the water. Remove the heads and peel them, but leave the tail on. Split them as shown and arrange on the shredded lettuce on a round platter. Chop the hard cooked eggs and combine with the DURKEE'S SANDWICH SPREAD and place this sauce in a small bowl in center of the platter, surrounded by the shrimp as shown. Serve as an entree. If used for fish, have the fish cold, then cover with the sauce, or serve separately in bowl. Some like finely minced onion combined with the sauce.

SOFTASILK BIRTHDAY CAKE Special request:

½ cup butter ¼ cup shortening 1-½ cups white sugar
8 egg yolks 2 tsp NESTLE FULL CREAM POWDERED MILK dissolved in
pinch of salt ¼ cup cold water 1 tsp WATSONAL VANILLA
2-½ cups SOFTASILK CAKE FLOUR 3 teaspoons CALUMET BAKING POWDER

Cream the butter, shortening and the sugar, adding the latter by spoonfuls until mixture is light. Use only the egg yolks, beating them until thick and lemon colored, then add to the butter and sugar mixture. Sift the flour three times with the baking powder and the salt, then fold in with spatula, alternately with the Nestle' milk. Add the flavoring last. Bake in a greased and papered heart shaped tin at 375 degrees for 40 minutes in a MAGIC CHEF HEAT REGULATED OVEN. When done, cool and frost with boiled or KARO SEVEN MINUTE ICING made as follows:

KARO SEVEN MINUTE ICING:

2 egg whites unbeaten 1-½ cups white sugar 5 tsp cold water
1-½ tsp KARO RED LABEL SYRUP 1 tsp WATSONAL VANILLA
WATSONAL STRAWBERRY RED COLORING

Put the egg whites, sugar, water and KARO SYRUP in upper part of the double boiler and beat with rotary egg beater until well mixed. Now place over rapidly boiling water. Beat constantly with the egg beater which will cause the icing to rise and fill the boiler. Cook for seven minutes or until the icing stands in peaks. Remove from gas flame and add the flavoring and tint with the WATSONAL RED COLORING UNTIL desired shade is reached. Be careful to keep tint delicate. Spread over the cake neatly.

FOR DECORATIVE FROSTING:

2 egg whites 1 package of powdered sugar or more, sifted to remove lumps
2 tablespoons lemon juice WATSONAL GREEN COLORING for leaves
WATSONAL RED for flowers

Beat the egg whites, then put in one cup of the sugar at a time, add a little of the lemon juice and sugar alternately until the icing is of the right consistency. If it is too soft, the flowers will not shape right. If too stiff, it will not be easy to work with. A little practice is necessary to determine the stage. Use the different Ateco decorator points as shown in lesson.

KARO BLUE LABEL SYRUP IS DELICIOUS ON PANCAKES, WAFFLES AND FRITTERS. HAVE YOU MADE M/J/B COFFEE AS SHOWN IN THIS DEMONSTRATION? GET A MODERN COFFEE MAKER AND TASTE THE DIFFERENCE IN AROMA. ASK THE SHOWROOM ATTENDANTS ABOUT OUR LABOR SAVING GAS APPLIANCES. A MODERN GAS HEAT REGULATED RANGE WILL MAKE YOUR COOKING EASY AND A JOY TO WORK WITH. SMALL MONTHLY PAYMENTS WILL MAKE YOU A DELIGHTED OWNER OF A GAS RANGE, REFRIGERATOR, WATER HEATER OR IRON.

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RECIPES FOR SEPTEMBER 7, 1938.



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MAGGI'S CREAM OF CALABASITA SOUP:

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|-----------------------------|------------------------------------|
| 4 cubes of MAGGI'S BOULLION | 2 cups of cooked calabasita squash |
| 4 cups of calabasita water | ½ cup NESTLE FULL CREAM |
| 1 tablespoon butter | POWDERED MILK |
| salt and pepper to taste | 2 tablespoons GOLD MEDAL FLOUR |
| | 1 tsp chopped parsley |

Get the yellow calabasita squash from the market. Peel the thick outer skin and discard the seeds. Cut into small dice and cook with enough water until soft. Pass the squash thru a wire strainer and measure, also the liquid. Dissolve the bouillon cubes in 1 cup of this liquid. In the other three cups, dissolve the NESTLE powdered milk. Melt the butter in a saucepan, add the flour and stir until bubbly and well blended. Add the bouillon, then the puree of calabasita and cook on spare gas flame. Now add the chopped parsley and the 3 cups of prepared milk. Cook for twenty-five minutes more and serve in soup cups with buttered toast points.

DURKEE'S MACARONI MOULD:

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|-------------------------------|---|----------|
| 1 pkg MACARONI | 2 tablespoons DURKEE'S SALAD OIL | 3 onions |
| ½ kilo cadera of beef or lomo | 1 tin VALVITA TOMATOES | |
| ½ tsp DURKEE'S GARLIC SALT | ½ cup grated NESTLE CHEDDAR CHEESE | |
| 1 raw egg | few drops DURKEE'S WORCESTERSHIRE AMOEE | |

Cook the macaroni in plenty of boiling salted water until soft, being careful not to break the pieces. Drain and rinse with cold water. Reserve the long pieces and chop up two cups of the macaroni and set aside. Heat the DURKEE'S OIL and in it brown the finely minced onions. Grind the meat and after the onions are browned, add the meat to them, cooking and stirring until the meat is also browned, adding gradually the contents of the tin of tomatoes. Add the chopped macaroni to the meat, then include the grated cheese and stir in one raw egg, and mix thoroughly. Grease an oval glass baking dish with butter, then line the bottom of the mould with the long pieces of macaroni, beginning with a small circle in the center as shown. When bottom is covered, place some of the filling then proceed to line the sides of the mould, adding more filling as needed. Cover the top in the same manner, then dot with bits of butter and sprinkle with bread crumbs. Set the mould in a pan containing one inch of water and bake at 375 degrees for 30 minutes until form has set. Invert on oval platter, pour over all some melted butter and sprinkle rest of grated cheese on top. Garnish the mould with buttered LIGO STRING BEANS.

DELICATE LEMON CREAM CAKE:

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| 1 tin MILKMAID CONDENSED MILK | juice of one lemon and 1 tsp rind |
| 4 eggs | 20 or more lady fingers ½ cup fine dried bread or cookie crumbs |

Separate the eggs. Beat the egg yolks until thick and lemon colored. Empty the contents of the tin of condensed milk into a bowl and add the lemon juice and rind to it stand for a few minutes to thicken. Now add the well beaten egg yolks. Beat the whites until stiff and fold into the other mixture. Butter a glass baking dish, lay the lady fingers as shown around the edges, then pour in the butter. Sprinkle the bread or dry cookie crumbs on top and bake at 350 degrees for one hour in a Magic Chef oven.

KARO SYRUP BUÑUELOS:

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|---------------------------|----------------------|----------------------------------|
| ¾ cup water | 3 tablespoons butter | 1 tablespoon sugar |
| 1-¼ cups GOLD MEDAL FLOUR | 4 eggs | DURKEE'S SALAD OIL |
| 1 cup KARO SYRUP | 1 cup white | 1 tsp WATSONAL VANILLA flavoring |
| sugar | | |

Heat the water and add the butter. When the latter has melted, and the one tablespoon of sugar and a pinch of salt. When water boils, add the flour at one time, stirring constantly to blend the mass and cook until the paste leaves the pot clean and does not stick. Remove from the gas range, then beat in one egg at a time until all the flour stirred in. Flour the palms of the hands and form small marbles of the dough. Heat the DURKEE'S OIL until a cube of bread browns quickly, then drop in six or 8 balls of the bunuelos. Fry until delicately golden brown. Remove with strainer to absorbent paper, then place on serving plate. Make a syrup with the KARO and the extra cup of sugar, boiling them with a tablespoon of water until the syrup spins a thread or becomes brittle when tested in cold water. Roll each bunuelo in the syrup or pour over all with a teaspoon. These are delicious served with fragrant M/J/B/ COFFEE

To make delicious M/J/B/ coffee, use 2 level measuring tablespoons of coffee to each cup of water, usin' a standard measuring cup. If a percolator is used, time the boiling or perking process. Seven minutes after the water is filtering over the grounds is enough.... M/J/B/ coffee is truly delicious coffee and is vacuum packed, making it fresh as if it were ground just before using.

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